



AT WORK IN THE VINEYARD.

THE VINTAGE SEASON

Scenes in the Vineyards of the French Wine Districts.

USE OF PRIMITIVE PRESSES

Genuine Grape Juice Used in Spicing Quailies.

ABOUT AMERICAN WINES

Special Correspondence of The Evening Star.

DJON, Fri., Sept. 22, 1894.

IT IS A LATE YEAR

along the Cote d'Or.

In the autumn, in the

champagne districts,

they were already

harvesting the grapes

in the last week of

August. This autumn

they have scarcely

yet begun.

In the last days of

September, last year

was the dry year of

the vintage.

The memory of

the vintage of 1893

grapes had never been

so full and crowded

from the vines. This year is the wet year

of 1894; and the inspectors

pickers when they eat an extra bunch

of grapes. The sky is cloudy. It has rained

again. The sky is bluish-lead, the hills

are bluish-green, and the vines

are blue. The blue of the girls

combine with the blue-gray morning mists

to form a "key of blue," which would be

the key of the vintage.

If you wish to see the busiest picking,

more to the delicate taste of the late

Adington Symonds than to the unfortunate

peasant proprietors, who, nevertheless, at

least feel blue. If you wish to see the

busiest picking, you must go out in the

morning, almost at the break of day. The

picking ordinarily commences with daylight,

and the vintage is over by the time the

grapes are gathered at sunrise. The

lightest and most luscious wine. Thus they

are also believed to yield a fourth more

than in the day. When the sun

comes out, as it always does, even if but

for an hour, it is impossible to prevent some

of the detached grapes from partially fer-

menting, which frequently suffices to give

a slight excess of color to the must of

grapes intended for high class champagne.

When grapes have to be transported in

open baskets for some distance to the press

houses, jilting along the road on the backs

of mules and exposed to an autumnal

sun, the juice however gently it may be

squeezed is often of a positively purple

tint, and is consequently unfit for the

champagne of commerce.

The Red Champagnes.

This does not mean, of course, that there

are no red champagnes. Although sparkling

white wines are made to a considerable

extent in Burgundy, notably at Beaune,

Nuits and here in Dijon, the proudest cham-

pagne of the district are, naturally, from

the red wines, which have made it always

famous. In the middle ages the wines of

Burgundy passed as presents from royal

personage to European states, who buy up

everything worth buying, you might almost

say, each year, know well the more obscure

champagne of the Cote d'Or.

The sparkling wines of this section

though, as a rule, heavier and more potent

than the sparkling wines of the Cote d'Or,

and the white varieties of a degree of refin-

ement which those familiar only with the

This is a question which will take a

wiser head than mine to worry out. My

betters is that one should take the two

together, moderately.

Harvest Activities.

The autumn road lies fresh and damp

between two rows of closely-planted poplar

trees, out in the country. A quaint, gray

church tower dominates the distant slopes.

All along the road be busy and excitement.

In the ordinarily quiet little villages the

majority of the inhabitants are vintners. The

girls, both big and little, basket on arm,

carry bunches of grapes through the vines

of vines half way up the hills, while the

men are on the road between the vineyards

and the village, or are working the press

house. Girls piled up with baskets, or

crowded with peasants from a distance, on

their way to the vineyards, jostle trucks

and drays laden with broad-leaved wine

presses, and the scene is a picture of the

fine weapons of some big wine house, to

clinch their final bargain with some peasant

proprietor, but it is not here as in the real

champagne district. The great establish-

ments of the champagne of commerce, of

Kodins, Epernay, Ay, Mareuil, Avize, Reims

and so on, possess their own vineyards.

There everything goes by system and true

business methods. Neighboring large vine

proprietors will press their own grapes and

sell the juice to the great establishments,

and thus are able to add back for the best

price. But the small, individual vine

cultivators of all the true champagne dis-

trict (which every one, of course, knows is

not here in Burgundy) invariably sell the

grapes themselves, and not the pressed

juice, to the giant monopolists who have

their names upon the bottles, some of whom

are certainly some of the greatest business

men of the world. The great champagne

establishments, however, keep the old names

which made their brands famous. There it is

the old name, the old name, the old name

of the great champagne of commerce, of

Dijon, it is the happy-go-lucky, but still

there are ways of peasants, where the

peasant vineyard is the only one of the

district, the owner of even a single acre of

vines will crush his own grapes himself. It

is a pretty sight to see in families.

In the Vine Press.

The father, mother, grandfather, grand-

mother, the big boys, little boys, big girls,

little girls, all moving to and fro, in the

early morning light, to pick a whole place

of their little vineyard. They detach the

grapes with scissors or hooked knives—such

grapes have escaped, the phylloxera, the

phylloxera, and the phylloxera, the phylloxera,

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VAGRANT INDIANS

A Tribe That Has Aroused the Interest of Scientists.

ARE WILD, BUT NOT BLOODTHIRSTY

They Have Shown Some Disposition to Accept Civilization.

TRIBAL SUPERSTITIONS

Written for The Evening Star.

THE CHIEF OF THE

bureau of ethnology

has sent two scouts

into Arizona to look

over the homes of the

Papago Indians, with

a view to ascertaining

their condition

and their race char-

acteristics. With all

its interesting work

among the Navajos

and the Moquis and

the Pueblos, the bu-

reau has never in-

vestigated the condi-

tion of the Papago

Indians, who are the

most numerous of the

tribe in Arizona. In

fact, the Papago In-

dians are the most

isolated of any tribe

in the United States.

They are the only

tribe in the United

States who are not

Christianized. They

are the only tribe

in the United States

who are not Chris-

tianized. They are

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PUBLIC BUILDINGS

How the Supervising Architect's Office is Run.

FOUR MILLION SPENT LAST YEAR

Preparation of the Plans and Superintendence of the Work.

SUPPLYING ESTIMATES

Written for The Evening Star.

THE OFFICE OF SUPER-

vising architect of the

treasury is a busy

place. Applications

for the appointment

of an architect are

coming in upon Mr.

Carlisle. It is in the

supervising architect's

office in the treasury

building, which is

well known, having

the salary attached

to it being \$4,500. On

the other hand, the

responsibilities are

great. It is of prime

importance that the

incumbent should be a

man of unimpeach-

able honesty, inasmuch

as the architect is

responsible for the

construction of the

building, and the

supervising architect

is the one who is

responsible for the

construction of the

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